

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-22. (cancelled)

23. (new) A process of grape seed extraction from *Vitis vinifera* grapes previously treated in any variety of manners, comprising the step of:

separating skin and seeds from grape pomace immediately after a process of treating *Vitis vinifera* grapes from which the pomace is obtained; and

extracting a product from the seeds,

wherein the separating step avoids and/or stops any fermentation due to the presence of skin and process liquids such that the product contains a lower monomeric compounds content than a polyphenolic compounds content.

24. (new) The process as claimed in claim 23, wherein the process of treating *Vitis vinifera* grapes is a process of producing grape juice.

25. (new) The process as claimed in claim 23, wherein the seeds are from organic cultivation.

26. (new) The process as claimed in claim 23, wherein separating is performed with a single or multiple step shaking separator or a seedspreader machine.

27. (new) The process as claimed in claim 23, further comprising the step of:

drying the seeds after the separating step.

28. (new) The process as claimed in claim 27, wherein the drying step is performed in a hot air dryer.

29. (new) The process as claimed in claim 27, wherein the drying step occurs at a temperature between 30°C and 120°C.

30. (new) The process as claimed in claim 26, wherein a humidity grade between 2% to 30% is obtained at the end of the drying step.

31. (new) The process as claimed in claim 23, wherein an ethanol-water mixture is used as an extractor solvent in the extracting step.

32. (new) The process as claimed in claim 25, wherein an extractor solvent having an ethanol-water mixture of a weight ratio of 30:70 is used in the extracting step.

33. (new) The process as claimed in claim 23, wherein a solvent having a drug-liquor ratio of 1:10 is used in the extracting step.

34. (new) The process as claimed in claim 23, wherein the extracting step is carried out in an atmosphere with a low percentage of oxygen.

35. (new) The process as claimed in claim 23, wherein the extracting step is carried out under pressure.

36. (new) The process as claimed in claim 23, further comprising a step of:

concentrating the product to eliminate a non aqueous phase.

37. (new) The process as claimed in claim 36, further comprising a step of:

purifying the product using chromatography.

38. (new) The process as claimed in claim 37, wherein the chromatographic purifying step is performed on a polystyrenic resin selected from the group consisting of XAD-16, XAD-4, and DIAION HP-20.

39. (new) The process as claimed in claim 38, wherein a concentration of the eluted part takes place.

40. (new) The process as claimed in claim 36, further comprising a step of:

drying a concentrated eluate or any product obtained from the concentrating step, when an unpurified product is desired, using a spray-drier or another applicable process.

41. (new) A grape seed extract with a polyphenol content of greater than 70%, obtained as the extracted product by the process according to claim 23.

42. (new) The extract as claimed in claim 41, wherein the extract is mixed to a green tea extract.

43. (new) A process of grape seed extraction from *Vitis vinifera* grapes previously treated in any variety of manners, comprising the step of:

separating skin and seeds from grape pomace immediately after a process of treating *Vitis vinifera* grapes from which the pomace is obtained; and

producing grape seed oil from the seeds,

wherein the separating step avoids and/or stops any

fermentation due to the presence of skin and process liquids.

44. (new) A food additive or integrator, comprising the grape seed extract according to claim 41.